



Mumbai-Style Beef & Pork Pie

with Cheesy Veggie Mash Topping

KID FRIENDLY

Grab your meal kit with this number

38



Potato



Carrot



Parsnip



Baby Leaves



Beef & Pork Mince



Bengal Curry Paste



Mumbai Spice Blend



Garlic Paste



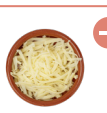
Tomato Paste



Shredded Cheddar Cheese



Beef Mince



Cheddar Cheese

Prep in: 20-30 mins
Ready in: 30-40 mins

Protein Rich

Potato topped pie is a weeknight dish that the family can't wait to eat! Contain your excitement because this one has veggies mashed into the topping and baked on richly spiced beef mince. We know you'll love the moment when the topping is pulled apart and the Cheddar cheese stretches for that extra yum-factor.

Pantry items

Olive Oil, Butter, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan · Large frying pan · Medium baking dish

Ingredients

| | 2 People | 4 People |
|-------------------------|-----------------|------------------------------------|
| olive oil* | refer to method | refer to method |
| potato | 1 | 2 |
| carrot | 1 | 2 |
| parsnip | 1 | 2 |
| baby leaves | 1 small packet | 1 medium packet |
| butter* | 10g | 20g |
| beef & pork mince | 1 medium packet | 2 medium packets or 1 large packet |
| Bengal curry paste | 1 medium packet | 1 large packet |
| Mumbai spice blend | 1 sachet | 2 sachets |
| garlic paste | 1 small packet | 1 medium packet |
| tomato paste | 1 packet | 2 packets |
| brown sugar* | 1 tsp | 2 tsp |
| water* | ½ cup | 1 cup |
| shredded Cheddar cheese | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 2758kJ (659Cal) | 630kJ (150Cal) |
| Protein (g) | 38g | 8.7g |
| Fat, total (g) | 38.9g | 8.9g |
| - saturated (g) | 16.5g | 3.8g |
| Carbohydrate (g) | 41.3g | 9.4g |
| - sugars (g) | 20.6g | 4.7g |
| Sodium (mg) | 3622mg | 828mg |
| Dietary Fibre (g) | 7.4g | 1.7g |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Peel **potato**, **carrot** and **parsnip** and cut into small chunks. Roughly chop **baby leaves**.

TIP: Save time and get more fibre by leaving the veggies unpeeled!



Assemble the pie

- Transfer the **mince filling** to a baking dish, then spread the **veggie mash** over the top.
- Sprinkle with **shredded Cheddar cheese**.

Little cooks: Add the finishing touch by sprinkling the cheese on top.



Cook the veggie mash

- Cook **potato**, **parsnip** and **carrot** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**.
- Drain and return **veggies** to the pan, then add the **butter** and a good pinch of **salt**. Mash until smooth and cover to keep warm. Set aside.
- Preheat grill to high.

Little cooks: Get those muscles working and help mash the veggies!



Grill the pie

- Grill **pie** until lightly golden, **5-10 minutes**.



Cook the filling

- While the veggies are cooking, heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **beef & pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**.
- SPICY!** This is a mild curry paste, but use less if you're sensitive to heat! Add **Bengal curry paste**, **Mumbai spice blend**, **garlic paste** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Add **baby leaves**, the **brown sugar** and **water** and cook until slightly reduced, **2-3 minutes**. Season generously with **salt**.

TIP: For best results, drain the oil from the pan before adding the aromatics.



Serve up

- Divide Mumbai-style beef and pork pie between plates to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW32



CUSTOM OPTIONS



SWAP TO BEEF MINCE
Follow method above.



DOUBLE CHEDDAR CHEESE
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

